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## Bahrain

### FAIRS Subject Report

## Bahrain Notifies WTO of Draft Halal Standard 2008

**Approved by:**

David Williams

**Prepared by:**

Rosemary Shenouda

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**Report Highlights:**

The Kingdom of Bahrain notified the World Trade Organization (WTO) of a draft standard for Halal Food in May 2008. This report gives the English translation of the standard. While Bahrain has notified the WTO, interested parties should be aware that this is a draft Gulf Standards Organization standard and will eventually apply to all members of the Gulf Cooperation Council and should be reviewed in that context. Companies that export meats, meat products, or products containing animal products, may wish to review this standard closely.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Trade Report  
Dubai [TC1]  
[BA]

**Disclaimer:** This summary is based on a  *cursory* review of the subject announcement and therefore should not, under any circumstances, be viewed as a definitive reading of the notifications in question, or of their implications for U.S. agricultural export trade interests. In the event of a discrepancy or discrepancies between this summary and the complete regulation or announcement as published in Arabic, the latter shall prevail.

**ATO Dubai Summary:** In May 2008, the Government of Bahrain notified the World Trade Organization of the “Halal Food – General Requirement Part 1” draft standard. The standard specifies the provisions that have to be followed when producing, preparing, transporting and storing Halal foods. It also outlines labeling requirements for Halal foods.

**ATO Dubai Analysis:** The Gulf Standards Organization (GSO) is the body that approves standards for the six members of the Gulf Cooperation Council (GCC). While individual members may develop or draft standards, all countries must approve a standard. Kuwait has prepared the draft Halal standard provided in this report. While Kuwait has drafted the standard and Bahrain has notified the WTO, this standard will likely eventually apply to all members of the Gulf Cooperation Council and interested parties should take that under consideration when reviewing the draft standard. Once approved by the GSO, each GCC member is expected to adopt and implement an identical national standard.

#### **Important Dates:**

- 1. Proposed Implementation Date:** To be determined.
- 2. Validity Period:** Likely to be indefinite from the date adoption.
- 3. Comments:** The final date for comments on this draft is 60 days from notification date which is 19 May, 2008. The complete text of the draft standard is provided in this report. Interested parties may send their comments directly to the Government of Bahrain at the following address:

Ministry of Industry and Commerce  
P.O. Box 5479, Kingdom of Bahrain  
Tel: +973 17574880  
Fax: +973 17530730  
E-mail: [bsmd@commerce.gov.bh](mailto:bsmd@commerce.gov.bh)  
Website: <http://www.moic.gov.bh>

Or they may send them to ATO Dubai at ([atodubai@usda.gov](mailto:atodubai@usda.gov)) or to the International Regulations and Standards Division of USDA's Foreign Agricultural Service at [IRSD@fas.usda.gov](mailto:IRSD@fas.usda.gov) or by fax at 202-690-0677, well before the end of the comment period.

#### **For More Information**

Should you require more information on the above, Please do not hesitate to contact us on the following: Fax: 011-971-4-311-6189  
E-mail: [atodubai@usda.gov](mailto:atodubai@usda.gov)

#### **Internet Connections**

Visit USDA/FAS homepage at: <http://www.fas.usda.gov/> for a complete selection of FAS worldwide agricultural reporting.

## **GCC Standardization Organization (GSO)**

**Final Draft**

**GSO...../2008**

### **Halal Food Part (1): General Requirement**

**Prepared by:**  
**The Technical Gulf Committee for Food and Agricultural Products**  
(11-12/March/2008)  
Meeting of the Gulf Work Team - Kuwait

**This document is a draft for a Gulf standard and it is being circulated to solicit comments and views. It is therefore liable to change and alteration and should not be referred to as a Gulf Standard until it approved by the Board of GCC.**

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#### **FORWARD**

Standardization Organization for the Gulf Cooperation Council (GSO) is a regional organization which consists of the National Standard Bodies of GCC member States.

One of GSO main functions is to issue Gulf Standard/ Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No: (5) “Technical Gulf committee for food and agriculture product standards” has prepared this Gulf Standards “Halal Food – Part 1: General Requirements” by the State of Kuwait. This draft has been prepared subsequent to reviewing the Arabic, foreign and international relevant documents.

This standard has been approved as Gulf Technical regulation by GSO Board of Directors in its meeting No. .... / .... held on / / Hijri, / / AD

## **Halal Food**

### **Part 1: General Requirements**

#### **1. Scope and Field of Application**

This standard specifies the requirements and conditions that must be followed when producing, preparing, handling and storing Halal foods and its products.

#### **2. Complementary References**

**1.2** Gulf Standard number GSO 9 “Labels of Packaged Food”

**1.3** Gulf Standard number GSO 993 “Conditions of Animal Slaughtering According to Islamic Law”

**1.4** Gulf Standard number GSO 21 “Hygienic Requirements at Food Processing Plants and for Workers therein”

#### **3. Definitions**

##### **3.1 Islamic Slaughter**

Islamic slaughter means the method used in slaughtering animals including poultry in accordance with Islamic law making them Halal to be eaten as delineated in GSO 993.

##### **3.2 Halal Foods**

Halal foods are those that are permitted according to the Islamic Sharia Law and which fulfill the requirements mentioned in this standard.

GSO 0000/2008

##### **3.3 Halal Food Certificates**

These include the Halal slaughter certificates and the certification given to Halal food products including those in which meat by-products, rennet, gelatin, animal fat and similar items enter their composition.

#### **4. Requirements/Conditions**

##### **4.1 Requirements of Halal Slaughtering**

Slaughtering should be done according to the requirements mentioned in GSO 993 “Requirements of Animal Slaughtering According to the Rules of the Islamic Sharia Law”

##### **4.2 Conditions of Halal Foods**

Halal Foods, their products and by-products should be permissible according to the rules of the Islamic Sharia which permits all food items except those that come from the sources mentioned in the following table:

Food Classification		Non Halal Food	Examples
4.2.1 Animals	4.2.1.1 Wild	1. Wild animals which are not slaughtered according to the Islamic Sharia Law, or which are dead or are contaminated with parts of animals that Muslims have been prohibited from eating according to the Islamic Sharia.	
		2. Pigs, domesticated donkeys, mules, elephants, monkeys and other animals of the same species	
		3. Predatory/wild (ferocious) animals and animals of the same species.	Dogs, foxes, leopards, bears, and cats excluding hyenas
		4. Birds with claws, or birds of prey and others of its species.	Eagles, vultures, hawks, falcons and crows
		5. Rodents, reptiles, and invertebrate vermin and others of its species.	Rats, rodents, centipedes, snakes, serpents, monitor lizards, lizards, tadpoles, chameleons hedgehogs, swifts, bats (excluding geckos and jerboas)
		6. Scorpions and all kinds of insects, worms and animals which are prohibited to be killed according to the Islamic Sharia Law and its jurisdictions.	- Ants, bees, woodpeckers, hoopoes excluding locusts and which ever cannot be avoided such as the fallen pieces of honey wax in honey.
		7. Animals that are considered repulsive or its likes	
		8. Creatures that have been fed unclean food unless it has been captured and fed permitted food according to the Islamic Sharia Law for not less than three days.	
	4.2.1.2 Aquatic	Aquatic poisonous or those that are hazardous to health unless poison or hazardous material has been removed from them when preparing them	
	4.2.1.3 Amphibian	All amphibious animals and animals of its species	
4.2.2 Plants		Plants, its products, and by-products which may be poisonous or hazardous to health or intoxicating unless the hazardous or poisonous material is removed of it while preparing it	
4.2.3 Drinks		Drinks that cause drunkenness, sedation or fatigue.	
4.2.4 Genetically Modified Foods		These are foods that have been produced from creatures/organisms - that are genetically modified using genetic engineering technology - originating from prohibited species or from many species one of which is prohibited.	
4.2.5 Food Additives		All food additives produced of the materials found in the table below.	

### 4.3 Requirements for Preparation, Packaging, Storage, Handling and Distribution

- 4.3.1 Halal Foods should not contain ingredients/items mentioned in item number 4.2
- 4.3.2 Preparing Halal foods should not be done using tools contaminated with non Halal materials
- 4.3.3 Halal foods should be kept completely separate during its preparation, manufacturing, and distribution of other food items that do not qualify according to the requirements mentioned in items number 4.3.1 and 4.3.2 and other non Halal materials.
- 4.3.4 Enough precautionary measures should be put in place to distinguish Halal foods at any stage of the food processing operation including preparation, storage and handling to prohibit the food from being mixed or contaminated with non Halal foods or materials.

#### **4.4 Requirements for Tools and Utensils**

- 4.4.1 Tools and other aid utensils used to prepare the Halal food products should not be made of and should not contain any non Halal material.
- 4.4.2 In addition to fulfilling the requirements of GSO 21, tools and utensils used and production lines that have made contact with non Halal foods should be washed thoroughly with enough pure (potable) water to remove all residues of non Halal materials before using them to prepare the Halal foods.

### **5. Labeling**

- 5.1 In addition to fulfilling the requirements of GSO 9 in relation to labeling of packaged foods under item number 2, the label should have the following information

- 5.1.1 Name of the product
- 5.1.2 Net contents expressed in metric units
- 5.1.3 Name of the processing plant, packer, distributor, importer, exporter or vendor.
- 5.1.4 Table of ingredients
- 5.1.5 Digital code which determines production and expiry dates
- 5.1.6 Country of origin
- 5.1.7 If a “Halal” sign is needed on the label of a product, the authority which gives the sign has to be accredited in accordance with the procedures administered by the Gulf Standards Organization.

### **6. Technical Terms**

Halal Food (Translation of the Arabic term)

Slaughtering (Translation of the Arabic term)

## 7. References

Saudi Arabian Standards "General Requirements of Halal Foods" SASO 2172/2003

Malaysian Standards MS 1500:2004

CAC/GL 24-1997 "General Guidelines for the Use of the Term 'Halal'"

Brunei Darussalam Standard PBD 24:2007

Jordanian Standards "Labeling – General Guidelines for the Use of the term 'Halal'" JS 1475:2001